Site: GALLEY

1) 08 ONE OF THE HANDWASH STATIONS HAD A HOSE CONNECTED TO THE LOWER FAUCET WITH A SPRAY NOZZLE ATTACHED AT THE OTHER END. THE BACK-FLOW PREVENTER ON THE FAUCET WAS AN ATMOSPHERIC VACCUUM BREAKER, WHICH IS ONLY APPROVED FOR NON-CONTINUOUS PRESSURE APPLICATIONS.

Install a continuous pressure model backflow preventer at the hose connection for this hand washing station.

Noted: We will work with our engineering department to see that a continuous pressure model back-flow preventer is installed.

Site: GALLEY - HOT LINE

2) * THE SHELVES BELOW THE RANGE AND GRIDDLE WERE SOILED WITH FOOD RESIDUE. PACKAGED FOOD AND COOKING SPICES AND LIQUIDS WERE STORED ON THESE SHELVES.

7.5.5.1.3
Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Noted: The shelves were cleaned immediately following the inspection. We have reviewed cleaning procedures with the on-board management and have instructed them to increase supervision in this area.

Site: FOODSERVICE GENERAL

3) * THE WRITTEN TIME AS A CONTROL PLAN WAS MISSING DETAILS SUCH AS THE TIMES OF SERVICE PERIODS FOR BREAKFAST, LUNCH, AND DINNER, AND THE SPECIFIC FOODS COVERED IN THE PLAN. AN OPTION COULD BE TO SPECIFY WHICH FOODS ARE NOT COVERED IN THE PLAN.

Add wording to the existing time as a control plan which lists the service period beginning and end times and the foods involved in time management.

Noted: A review of the "time as a control" plan will be made. It will be revised according to the above suggestion.

Site: GALLEY - DISHWASHING

4) 24 DURING ACTIVE USE THE FINAL, HOT WATER, And SANITIZING RINSE IN THE CONVEYOR DISHWASHING MACHINE WAS ONLY 150 °F AT THE DISH SURFACE.

7.5.6.1.2
In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Noted: On-board management has been instructed to work with our on-board engineering staff to ensure proper wash and rinse temperature control. On-board management has also been instructed to, more frequently, monitor and supervise final rinse and wash temperatures.

Site: GALLEY - DISHWASH

5) * **THE FINAL RINSE LOWER SPRAY ARM IN THE CONVEYOR DISHWASH MACHINE HAD 5 OF THE 6 SPRAY NOZZLES CLOGGED DURING USE.**

Remove the lower spray arm in the final rinse compartment of the dishwasher and clear all the spray nozzles so water flows freely from each.

Noted: The final rinse lower spray nozzle was unclogged immediately following the inspection. On-board management has been instructed to frequently monitor this area.

Site: GALLEY - DISHWASH

6) * **THE MOUNTED FINAL RINSE GAUGE THERMOMETER WAS 20-35 °F OUT OF CALIBRATION AND THE MOUNTED PRESSURE GAUGE FOR THE FINAL RINSE DID NOT ACTIVATE DURING THE FINAL RINSE CYCLE.**

7.5.4.1.1
Ware washing equipment shall be maintained in good repair and proper adjustment including:

(1) Ware washing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Noted: A new final rinse gauge thermometer has been ordered and will be installed.

Site: GALLEY - DISHWASH

7) * **THE INTERIOR PIPING AND UPPER DEFLECTOR INSIDE THE FINAL RINSE COMPARTMENT OF THE CONVEYOR DISHWASH MACHINE WERE HEAVILY COVERED WITH SCALE AND MINERAL DEPOSITS.**

7.5.4.1.2
A ware washing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drain boards shall be cleaned:

(1) Before use; (2) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (3) If used, at least every 24 hours.

Noted: New procedure will be implemented to allow for more frequent de-scaling of this area.

Site: GALLEY - DISHWASH

8) * **DIRTY DISHWARE WAS STACKED DIRECTLY ON THE DECK SINCE THERE WAS NO MORE SPACE ON COUNTERS AND SINK TOPS ACROSS.**

7.5.3.2.1
Drain boards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Noted: Deck plates will be provided in an attempt to keep dirty dishware off of the deck.

Site: DRY STORES

9) * **THERE WERE 6-8 SEVERELY DENTED CANS FOUND ON THE DRY STORAGE SHELVES. MOST OF WHICH HAD DENTS ALONG THE TOP, BOTTOM, OR SIDE SEAMS AND ALL HAD DENTS WHICH AFFECTED THE TOP OR BOTTOM SEAMS. THE DENTED CANS WERE REMOVED IMMEDIATELY.**

7.3.2.2.5
Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.

Noted: The cans were discarded following the inspection. The Executive Chef and Hotel Manager have been instructed to increase supervision in order to eliminate severely dented cans from storage areas

Site: DRY STORES

10) **31** **TWO FULL BOXES CONTAINING SEVERAL CANS EACH OF POISONOUS CHAFING DISH FUEL WERE STORED ON A TOP SHELF WITH PACKAGED FOODS SUCH AS MICROWAVE POPCORN AND BOXED CEREALS DIRECTLY BELOW. ADDITIONALLY, THERE WAS A FULL BOX OF MOIST TOWELETTES IN INDIVIDUAL PACKAGES ON THE SAME UPPER SHELF. THESE ITEMS WERE REMOVED**

7.6.2.1

Poisonous or toxic materials used in food area cleaning and maintenance shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by storing in a chemical materials locker.

Noted: All toxic materials will be stored separately from food, equipment, utensils, and linens.

Site: INTEGRATED PEST MANAGEMENT (IPM)

11) * THE PEST MONITORING LOGS WERE COMPLETED ON A WEEKLY SCHEDULE PER THE IPM PLAN, BUT THERE WAS NO TIME RECORDED TO ENSURE SOME OF THE INSPECTIONS WERE CONDUCTED AT NIGHT.

Update the existing log form to include a column for inspection time. Ensure that at least some inspections are conducted at night.

Noted: The IPM log will be revised to include a column for inspection time. On-board management has been directed to perform some night inspections.

Site: INTEGRATED PEST MANAGEMENT (IPM)

12) * THERE WAS NO WRITTEN TRAINING RECORD FOR THE SHIPBOARD PERSONNEL OR THE CONTRACT TECHNICIAN WHO DO PEST INSPECTIONS AND APPLY

8.1.2.1.3
The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

Noted: On-board management has been directed to obtain and file copies of records documenting contract technicians who do pest inspections. The IPM manual will be revised to include a written training record for shipboard personnel.

Site: POTABLE WATER - PRODUCTION

13) 08 THERE WAS NO RECORD MADE OF THE FREE CHLORINE RESIDUAL EVERY 4 HOURS DURING PRODUCTION OF POTABLE WATER IN THE REVERSE OSMOSIS

5.2.1.2.2
Free residual halogen monitoring shall be performed at least hourly during the bunkering of potable water and performed at least once every 4 hours during the onboard production of potable water.
5.2.1.2.3
Accurate records of this monitoring shall be maintained aboard for 12 months and shall be available to the VSP for review during inspections.

A representative of our engineering department will respond to this item.

Site: POTABLE WATER - BACKFLOW PREVENTION

14 08 THERE WAS NO RECORD THAT THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS FOR THE FIRE SPRINKLER CONNECTION AND THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE SYSTEM WERE TESTED.

Test both backflow preventers in their present position onboard. Record the test results, including the pressure differentials on both sides of the valves and maintain the record onboard for at least one year.

5.7.2.2.2

Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

A representative of our engineering department will respond to this item.

Site: DRY STORES

15) 19 SEVERAL FULL CASES OF BOTTLED WATER AND CANNED SODA WERE STACKED ON ONE ANOTHER DIRECTLY ON THE DECK IN VARIOUS SECTIONS OF THE DRY STORAGE AREA.

7.3.3.5.1

Food shall be protected from contamination by storing the food:

(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

This was corrected immediately following the inspection. On-board management has been instructed to store any food product six inches above the deck.

Site: PASSENGER LAUNDRY

16) 08 A BACKFLOW PREVENTER CONNECTED TO ONE OF THE LAUNDRY HOSE CONNECTIONS WAS LEAKING CONTINUOUSLY. THE BACKFLOW PREVENTER WAS REPLACED DURING THE INSPECTION.

5.7.2.2.1

Backflow prevention devices should be periodically inspected and any failed units shall be replaced.

A representative of our engineering department will respond to this item.

Site: CREW LAUNDRY

17) 08 TRACE TESTING WAS CONDUCTED DURING THIS INSPECTION AND IDENTIFIED A CROSS-CONNECTION BETWEEN THE POTABLE WATER DISTRIBUTION SYSTEM AND THE CREW LAUNDRY INBOARD WASHING MACHINE. BOTH THE INBOARD AND OUTBOARD CREW WASHING MACHINES WERE TAKEN OUT OF SERVICE DURING THE INSPECTION.

Recommend a more detailed review of the plumbing system from engine room to bridge, first to properly identify the various water systems involved and label the pipes appropriately. Secondly, all obvious cross-connections should be identified and appropriate backflow preventers installed. Strongly recommend installing reduced pressure assembly backflow preventers where a cross-connection exists at a large diameter pipe from or to the potable water tanks and from or to the bunker line, and from/to the reverse osmosis line. Lastly, completely trace the

potable water system, starting at the engine room and working up, to identify any possible cross-connections with non-potable water or piping runs, which terminate rather than circulate through the potable water distribution system.

A representative of our engineering department will respond to this item.

Site: COMMENT

18) * IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOVUSE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] ..

Site: GALLEY - DISHWASH

19) * A FEW SMALL CONTAINERS AND A BAKING SHEET PAN WERE FOUND SOILED WITH FOOD DEBRIS ON THE CLEAN STORAGE SHELVES.

7.5.5.1.1
Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Noted: The equipment and shelves were cleaned immediately following the inspection. More frequent inspections of clean storage shelves and equipment will be made by on-board management.

Site: GALLEY - DISHWASH

20 * THE STORAGE LOCKER FOR DISHWARE, POTS, PANS, AND EQUIPMENT WAS DESIGNED WITH FLAT METAL SHELVES WITHOUT OPENINGS TO ALLOW FOR WATER TO DRAIN AWAY. WATER COLLECTED ON THE SHELVES WITH FOOD RESIDUE FROM SOILED DISHWARE AND CONTACTED THE INVERTED ITEMS STORED ON THE SHELVES. CONSIDER RE-DESIGN WITH TUBULAR RACK TYPE SHELVING WHICH PROMOTES QUICK AIR-DRYING OF DISHWARE.
7.5.7.1.1
After cleaning and sanitizing, equipment and utensils shall be air-dried or adequately drained before contact with food.
7.5.7.3.1
Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and(3) At least 15 centimeters (6 inches) above the deck.

An attempt will be made to allow for better drainage with-in the storage locker.

VESSEL SANITATION PROGRAM
CENTERS FOR DISEASE CONTROL

Jaret Ames George Vaughan